

DINNERLY



Sweet Chilli Haloumi Noodles

with Pak Choy and Crunchy Shallots



25 minutes



2 Servings

Sticky and sweet with a little bit of heat, these slippery noodles will get your tastebuds dancing. Toss with veggies, then top with golden pan-fried haloumi.

WHAT WE SEND

- 1 bunch pak choy
- 1 yellow capsicum
- 180g haloumi ⁷
- 150g egg noodles ^{1,3}
- 2 tbs sweet chilli sauce
- 10g fried shallots ¹

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- 1 tbs soy sauce ⁶

TOOLS

- medium saucepan
- medium frypan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

COOKING TIP

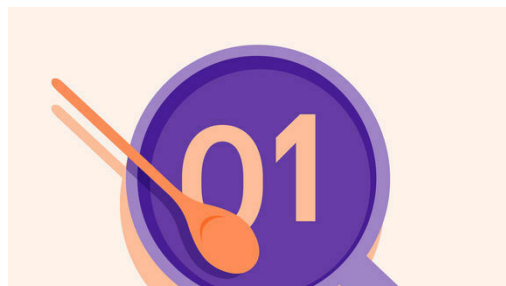
Due to supply shortages, we've substituted yellow capsicum for the red capsicum, pictured. Don't worry, the dish will be just as delicious!

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

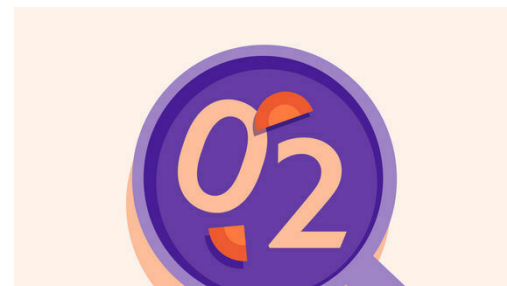
NUTRITION PER SERVING

Energy 710kcal, Fat 32.2g, Carbs 80.0g, Proteins 30.4g



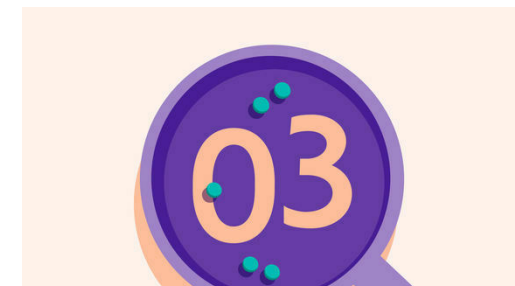
1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Coarsely chop the **pak choy**, keeping the leaves and stems separate. Thinly slice the **capsicum** (see Cooking tip). Crush or finely chop **2 garlic cloves**. Cut the **haloumi** into 2cm chunks.



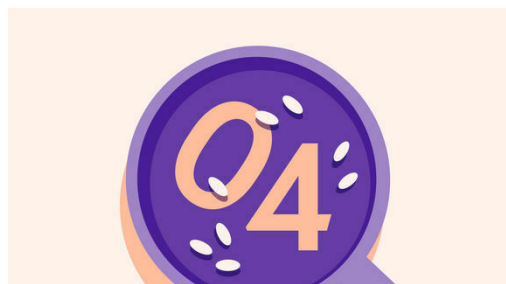
2. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking. Meanwhile, combine the **sweet chilli sauce** (see Make it yours) and **1 tbs water** in a bowl.



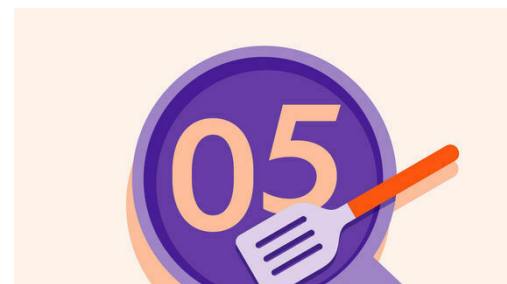
3. Pan-fry haloumi

Heat **2 tsp vegetable oil** in a medium frypan over medium-high heat. Cook the **haloumi**, turning occasionally, for 2 mins or until golden. Add **half the sauce mixture** and bring to the boil. Remove the pan from the heat.



4. Stir-fry veggies

Heat **2 tsp vegetable oil** in a medium deep frypan over medium heat. Stir-fry the **pak choy stems** and **capsicum** for 4-5 mins until tender. Add the **garlic** and stir-fry for 30 secs or until fragrant. Add the **pak choy leaves**, **noodles**, **remaining sauce mixture** and **1 tbs soy sauce** and stir-fry for a further 1 min or until combined. Remove from the heat.



5. Serve up

Divide the **veggies and noodles** among bowls, top with the **haloumi** and scatter over the **fried shallots**. Enjoy!



6. Make it yours

Sweet chilli sauce isn't very hot, but if serving this to little ones, you might like to adjust the amount to taste or leave it out altogether and serve it at the table instead.